

PROSECCO

DOC
EXTRA DRY



AREA OF PRODUCTION

Select vineyards located around the hills of Conegliano in the area of Treviso, north of Venice.

GRAPE VARIETIES

Glera (100%),

SOIL

Clay and silt moraine. Altitude: 120 meters above sea level.

VINIFICATION

Following a rigorous hand harvest in mid-September, the first fermentation takes place with a brief skin maceration. The second fermentation takes place at low temperatures in small stainless steel containers.

FLAVORS

Straw-lemon with a fine perlage. Fresh, fragrant aromas of ripe fruit with hints of apple, pear and peach. The palate tastes fresh and fruity with a pleasant vein of acidity and a lively finish.

TOTAL PRODUCTION 30.000 bottles

Zesty and stylish, I LAURI Prosecco is the quintessential sparkling aperitif. Enjoyed with a wide range of different dishes, it best pairs with lightly grilled vegetables, smoked salmon or Asian delights such as spring rolls, steamed dumplings and chow mein.

